

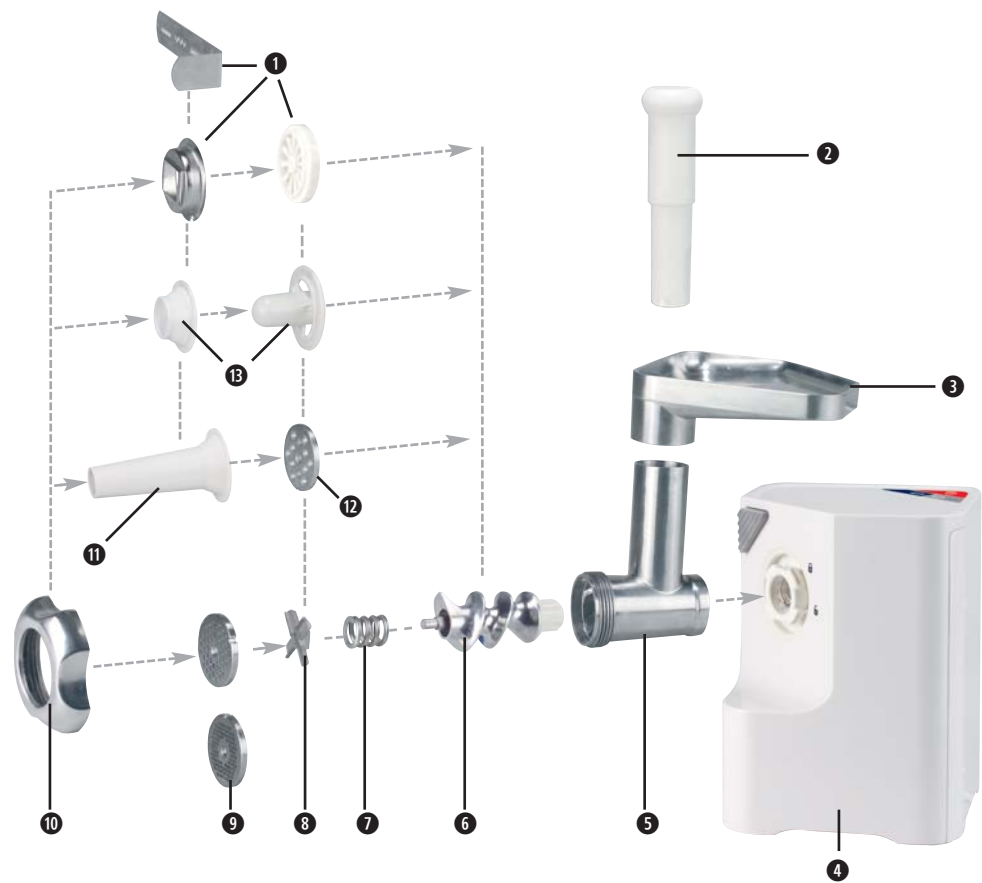
■ MINCER



KH 3462

GB
IE
CY

MINCER
Operating instructions



INDEX	PAGE
1. Intended use	4
2. Technical data	4
3. Items supplied	4
4. Safety Instructions	4
5. Assembly / Disassembly	5
a) Assembling the meat grinder.....	5
b) Assembling the sausage attachment.....	6
c) Assembling the kubbe attachment.....	6
d) Assembling the biscuit pastry attachments.....	6
6. Operation	7
a) Operating the appliance	7
b) Processing meat	7
c) Processing sausage meat	8
d) Using the kubbe attachment	8
e) Making biscuit pastry	8
7. Troubleshooting	9
8. Cleaning	9
a) Cleaning the motor block	9
b) Cleaning the accessories	9
9. Storage	10
10. Disposal	10
11. Warranty and service	10
12. Importer	11
13. Recipes	11

Read these operating instructions carefully before using the appliance for the first time and preserve this booklet for future reference. Pass this booklet on to whoever might acquire the appliance at a future date.

MINCER KH 3462


1. Intended use

This appliance is intended for use in domestic households and for the processing of foodstuffs in small quantities .

- Mincing fresh meat,
- Making sausages with natural or artificial sausage skin,
- Making shortbread biscuits

This appliance is not intended for the processing of frozen foods or other hard foodstuffs, e.g. bones or nuts, or for use in commercial or industrial environments.

2. Technical data

Voltage :	220-240 V / ~50 Hz
Power consumption :	250 W
Protection class:	II 
C.O. time:	15 minutes

C.O.-Time

The C.O. Time (Continuous Operation) details how long an appliance may be used without the motor overheating and being damaged. When the given C.O. Time has lapsed, the appliance must be switched off until the motor has cooled itself down.

3. Items supplied

- ❶ Biscuit attachment with pattern strips
- ❷ Stodger
- ❸ Feed tray
- ❹ Motor block
- ❺ Meat grinder casing made of metal
- ❻ Transport screw
- ❼ Spring
- ❽ Cross blade
- ❾ Coarse and fine cutting discs
- ❿ Clamping ring
- ⓫ Sausage attachment
- ⓬ Sausage disc
- ⓭ Kubbe attachment

4. Safety Instructions

To avoid potentially fatal electric shocks:

- Ensure that the power cable does not become damaged. Protect the cable from heat and ensure that it cannot be trapped or clamped.
- Arrange for damaged power cables and/or plugs to be replaced as soon as possible by a qualified specialist or by Customer Services.
- Use the appliance only in dry rooms, not outdoors.
- Never immerse the motor in water or other liquids! If you do, you risk receiving a potentially fatal electric shock.

Warning!

Never use the appliance for purposes other than those listed here. There will be a major risk of serious accidents should you try to neutralise the safety devices on the appliance!

⚠ To avoid the risk of accidents and injuries:

- Never put your hand into the openings of the appliance. Do not insert any objects of any kind into the openings – except for the appropriate stodger and the foodstuff to be processed. If you do, there will be a serious risk of accidents!
- Unplug the appliance from the power source before attaching or removing accessories.
- Do not leave the appliance unsupervised when it is ready for use. To avoid it being switched on accidentally, always unplug the appliance after use or during breaks.
- Use only original accessories for this appliance. Other accessories may not meet the safety requirements.
- This appliance is not intended for use by individuals (including children) with restricted physical, physiological or intellectual abilities or deficiencies in experience and/or knowledge unless they are supervised by a person responsible for their safety or receive from this person instruction in how the appliance is to be used.
- Children should be supervised to ensure that they do not play with the appliance.
- Never operate the appliance in a no-load condition. This could irreparably damage the appliance.

5. Assembly / Disassembly

⚠ IMPORTANT: All accessories are coated with a thin film of oil to protect them from corrosion. Therefore carefully clean all of the parts before using the appliance for the first time, as comprehensively described on chapter "8 Cleaning". After subsequent usage, always apply a light coating of cooking oil to the metallic components.

a) Assembling the meat grinder

Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

- Place the transport screw **6** into the mincer casing **5**.
- Place the spring **7** onto the transport screw **6**.
- Then place on the cross blade **8** so that the sharp side points away from the spring **7**.


⚠ Caution:

The cross blade **8** is very sharp! Risk of injury!




⚠ Important!:

The appliance will be damaged if the cross blade **8** is inserted the other way around!

- Select the appropriate cutting disc – the discs are stored in the small compartment on the appliance (Fig. **C**).

To open it, press on the symbol  on the cover. The cover can now be opened. Take out the cutting disc that is required **9**.

- Position the cutting disc **9** so that the indentations in the cutting disc **9** lie on the fixing points in the meat grinder casing **5**.
- When everything has been correctly assembled, screw the ring clamp **10** on until it is handtight.

- The assembled meat grinder ⑤ is connected to the motor block ④ by a bayonet connector:
 - Insert the meat grinder casing ⑤ into the motor block ④, such that the arrow on the feeding shaft lies against the symbol  on the motor block ④. The locking button presses itself in (Fig. A).
 - Lightly press the meat grinder casing ⑤ in and at the same time turn the feeding shaft on the meat grinder casing ⑤ into the middle position (Fig. B), so that the arrow on the feeding shaft lies against the symbol . When the meat grinder casing ⑤ engages, the locking button springs out.
 - Finally place the feed tray ③ on top of the feeding funnel.
 - To dismantle it, press the locking button and turn the feeding funnel to the right (Fig. A) .
- You can now pull the meat grinder casing ⑤ out.

b) Assembling the sausage attachment

Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

- Remove the meat grinder casing ⑤ as described under a).
- Disassemble any attachments that might be fitted and clean the meat grinder casing ⑤.

Note:

The cross blade ⑧ with the spring ⑦ is not required for the sausage attachment ⑪! If need be, remove them both from the meat grinder casing ⑤.

- Coat all metal parts with cooking oil.
- Take the sausage disc ⑫ from the small compartment on the top of the appliance (Fig. C).
- Position the sausage disc ⑫ so that the indentations in the sausage disc ⑫ lie on the fixing points in the meat grinder casing ⑤.
- Then place the sausage attachment ⑪ before the sausage disc ⑫.
- Screw the ring clamp ⑩ on hand-tight.

- Assemble the meat grinder casing ⑤ as described under a).

c) Assembling the kubbe attachment

Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

- Disassemble the meat grinder casing ⑤ as described under a).
- Disassemble any attachments that might be fitted and clean the meat grinder casing ⑤.

Note:

The cross blade ⑧ with the spring ⑦ is not required for the Kubbe attachment ⑬! If need be, remove them both from the meat grinder casing ⑤.

- Coat all metal parts with cooking oil.
- Insert both plastic parts of the Kubbe attachment ⑬ so that the indentations on the Kubbe attachment ⑬ lie on the fixing points in the meat grinder casing ⑤.
- When everything has been correctly assembled, screw the ring clamp ⑩ on until it is hand-tight.
- Assemble the meat grinder casing ⑤ as described under a).

d) Assembling the biscuit pastry attachments

Unfold the fold-out side. There you will find the step-by-step illustrations for assembling the appliance.

- Remove the meat grinder casing ⑤ as described under a).
- Disassemble any attachments that might be fitted and clean the meat grinder casing ⑤.

Note:

The cross blade ⑧ with the spring ⑦ is not required for the biscuit attachment ①! If need be, remove them both from the meat grinder casing ⑤.

- Coat all metal parts with cooking oil.
- Remove the pattern strips ① from the front of the biscuit attachment ①.

- First place the plastic disc and then the metal disc of the biscuit attachment ❶ into the meat grinder casing ❺ (see fold-out side). Position the biscuit attachment ❶ so that the indentations on the biscuit attachment ❶ lie on the fixing points in the meat grinder casing ❺.
- When everything has been correctly assembled, screw the ring clamp ❿ on until it is handtight.
- Re-attach the pattern strips ❶ to the front part of the biscuit attachment ❶. Ensure that the grip on the pattern strips ❶ points away from the appliance. If it does not, you will not be able to adjust the pattern, which is located directly on the grip.
- Assemble the meat grinder casing ❺ as described under a).
- To dismantle it, you must first remove the pattern strips ❶ before you can screw open the ring clamp ❿ and take the biscuit attachment ❶ out.

6. Operation

Important!:

Do not use the appliance for longer than 15 minutes continuously. To avoid an overheating of the appliance, after such a period switch it off and allow it to cool down for ca. 30 minutes.

Important!:

NEVER activate the buttons ON or REV, with a change of rotation direction, if the appliance motor has not come to a complete stop. This could damage the motor.

a) Operating the appliance

Once the appropriate attachments have been fixed:

- Place the appliance where it will at all times be absolutely stable and under no circumstances could it fall off of the work surface or in any way come into contact with water (due to vibrations or becoming snagged in the power cable). Vibration is unavoidable when it is working.

Warning:

Never touch a machine, which is plugged in or is operational when it happens to fall or land in water – or in the case of other emergencies! First unplug the appliance in all emergency situations! Otherwise one runs the risk of serious injury or loss of life!

- Place the food to be processed into the feed tray ❸ and position a container under the exit opening to collect the processed food.
- First press the OFF button to check that the appliance is still switched off. Otherwise there is a risk that the appliance could unintentionally start when the plug is inserted into the power socket.
- Then put the plug into the socket.
- Press the button ON to start the appliance.
- Now push in the food into the feeding shaft with the round stodger ❷ – NEVER with one's fingers, forks, spoons or similar object. This could lead to injury and also damage the appliance.

Important!:

Do not ever press so hard that the motor gets audibly slower. This could overburden the machine under pressure and damage it.

b) Processing meat

- Only use meat pieces which are not larger than 2 cm. Check that the meat does not have any bones and or tendons.

Caution:

Minced meat is very prone to bacterial contamination. Therefore take care to maintain good hygiene when processing meat.

- When you have read all the instructions on the topic "Meat", you can take the appliance into use as described under 6 a).

c) Processing sausage meat

- Pass meat through the meat grinder twice before using it as sausage stuffing.
- To make sausage stuffing, add some chopped onions, spices and other ingredients to the minced meat, as per your recipe, and knead the mixture well. Refrigerate it for 30 minutes before processing it further.
- Position the sausage skin (natural or artificial) on the sausage attachment **11** and close the other end with a knot. For 1 kg of the filling, you will need approximately 1.60 m of sausage skin.

Tip:

Soak the natural sausage skin in lukewarm water for about 3 hours before using it and wring it out before fixing it. This will make the natural sausage skin more elastic. Natural sausage skins are available from butcher suppliers close to slaughter houses or from your family butcher.

- The sausage mixture will be pressed through the sausage attachment **11** and into the sausage skin. When it is long enough switch the appliance off, press the sausage together at the ends and rotate it a couple of times along its longitudinal axis.

Tip:

Sausage meat tends to expand when cooked or frozen. Therefore, to prevent it from bursting it is best not to overstuff the sausage.

- When you have read all of the instructions about the topic "Sausage", you can take the appliance into use as described under 6 a).

d) Using the kubbe attachment

With the kubbe attachment **13** foodstuffs can be processed to form hollow rolls of meat or vegetables, which can then be stuffed as desired.

- Put the meat through the meat grinder twice before pressing it through the kubbe attachment **13**.
- When you have read all the instructions about the topic "Kubbe attachment", you can take the appliance into use as described under 6 a).

e) Making biscuit pastry

When you have prepared a biscuit pastry according to your recipe, and have fixed the biscuit attachment **1**:

- When you have read all the instructions about the topic "biscuit attachment", you can take the appliance into use as described under 6 a).
- Line a small baking tray with greaseproof paper and place or hold it directly under the exit opening at the front of the appliance.
- Press pastry evenly into the meat grinder casing **5** – the transport screw **6** then pushes it through the design on the pattern strip of the biscuit attachment **1**.
- When the biscuit is the required length, stop the appliance and break the pastry off at the exit opening. Lay the biscuits on the baking tray.

Warning:

NEVER open the housing of the motor block **4** – it does not contain any user-serviceable elements. If the housing is opened, the warranty becomes void. If the housing is opened, there is a risk of receiving a potentially fatal electric shock.

7. Troubleshooting

If the drive is blocked by accumulated food:

- Press the OFF button to stop the meat grinder.
- Hold the REV button pressed down. The appliance will now run in the reverse direction. This enables you to transport the food which has become stuck a short way backwards, and the motor to run freely again.
- When the drive runs smoothly again, release the REV button.
- Press the ON button to re-start the meat grinder.
- If you do not succeed in getting the drive free with this, clean the appliance as described in chapter "8. Cleaning".

Should the motor suddenly stop, it could be due to automatic activation of the internal overload device. This is intended to protect the motor.

- Switch the appliance off and allow it cool down for approximately 30 minutes before continuing to use it.
- Should this time period not be sufficient, wait for a further 15 minutes.
- If it still does not function at the end of this period, this indicates a technical problem. In this case, contact the Service Centre.

If the power cable is damaged or the accessories are visibly damaged:

- Immediately switch the appliance off by pressing the OFF button!
- If there is no risk to personal safety, unplug the appliance.
- Arrange for the defective parts be repaired by Customer Services before re-using the appliance.

8. Cleaning

Warning:

Pull out the plug from the socket, before cleaning the appliance. In this way accidents caused by the unexpected switching on of the machine and electric shocks can be prevented.

a) Cleaning the motor block

- Clean the exterior surfaces and the power cable with a slightly damp cloth. Dry the appliance well before re-using it.

Warning:

Never immerse the motor block in water or any other liquid! Should this occur, you are at risk of a potentially fatal electric shock if permeating moisture makes contact with the electrical wiring.

- Never use detergents, abrasive cleaners or solvents. These could damage the appliance and leave residues on the foodstuffs.

b) Cleaning the accessories

Note:

Do not clean the accessories in a dishwasher! This could cause damage to them!

- Clean the accessories that could come in contact with foodstuffs, ...
 - by hand only, the accessories are not dishwasher safe.
 - with hot water and a household detergent suitable for use with foods.

Caution:



The cross blade is very sharp! Risk of injury!

- Dry all parts thoroughly, before re-using the appliance.

Note:

After every cleaning, apply a light coating of cooking oil to all metallic components.

9. Storage

- Push the power cable (but not the plug) into the cable storage shaft under the appliance base. There it is protected from damage.
- Store the discs  in the small compartment (Fig. ) on the appliance.
- Store the appliance in a dry place.
- After drying the metal attachments coat them lightly with a little cooking oil – if you are not going to use the device immediately. This will protect them from corrosion.
- Store the appliance where it will be out of reach of children and people requiring supervision. They are not always able to correctly assess the potential risks involved with using electrical appliances.

10. Disposal



Do not dispose of the appliance in your normal domestic waste. This appliance is subject to the European Guidelines 2002/96/EC.

Dispose of the appliance through an approved disposal centre or at your community waste facility. Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.



Dispose of all packaging materials in an environmentally friendly manner.

11. Warranty and service

The warranty for this appliance is for 3 years from the date of purchase. The appliance has been manufactured with care and meticulously examined before delivery. Please retain your receipt as proof of purchase. In the case of a warranty claim, please make contact by telephone with our service department. Only in this way can a post-free despatch for your goods be assured.

The warranty covers only claims for material and manufacturing defects, not for wearing parts or for damage to fragile components, e.g. buttons or batteries. The appliance is intended for domestic use only, NOT for commercial purposes.

If this product has been subjected to improper or inappropriate handling, abuse, or modifications not carried out by one of our authorised sales and service outlets, the warranty will be considered void. Your statutory rights are not restricted in any way by this warranty. This warranty is valid for the original purchaser only, it is not transferable.

DES Ltd

Units 14-15
Bilston Industrial Estate
Oxford Street
Bilston
WV14 7EG
Tel.: 0870/787-6177
Fax: 0870/787-6168
e-mail: support.uk@kompernass.com

Irish Connection

Harbour view
Howth
Co. Dublin
Tel: 00353 (0) 87 99 62 077
Fax: 00353 18398056
e-mail: support.ie@kompernass.com

12. Importer

KOMPERNASS GMBH
BURGSTRASSE 21
D-44867 BOCHUM

www.kompernass.com

13. Recipes

Kubbe

Ingredients for the wrapping
450g of lean mutton, veal or beef
150g flour
1 Tsp Pimento (type of pepper)
1 Tsp Nutmeg
1 Pinch Chili powder
1 Pinch Pepper

Ingredients for the meat filling
700g Mutton
1 1/2 Tbsp. olive oil
1 1/2 Tbsp Onions, finely chopped
1/2 Tsp Pimento (type of pepper)
1/2 Tsp. Salt
1 1/2 Tbsp Flour

Pass the meat for the wrapping through the meat grinder twice (first with the coarse and then with the fine cutting discs ⑨) and then combine it with the ingredients. Then pass this mixture through the meat grinder twice. Exchange the cutting disc ⑨ for the Kubbe attachment ⑬ (see chapter "Assembling the kubbe attachment"). Shape the Kubbe wrappers with the Kubbe attachment ⑬ then freeze them.

Filling:

Pass the meat through the meat grinder twice (first with the coarse and then with the fine cutting discs ⑨). Saute the onions and then mix them well with the meat and other ingredients. Fill the Kubbe wrappers and fry until done.

Alternative Fillings:

250g steamed broccoli
or 250g steamed zucchini
or 250g cooked rice

Fresh Grill Sausages

Ingredients:

300g lean Beef

500g lean Pork

200g Shoulder bacon

20g Salt

1/2 Tbsp ground white Pepper

1 Tsp Caraway

1/2 Tsp Nutmeg

Pass the beef, pork and bacon through the meat grinder twice.

Add the mixed spices and salt and thoroughly knead for 5 minutes.

Place the sausage filling in the refrigerator for ca. 30 minutes. Fill the skins with sausage meat as detailed (see chapter "Preparing sausage") and make sausages of ca. 25 cm in length.

Grill the sausages well and eat them on the same day.

Biscuits

Ingredients:

125 g Butter

125g Sugar

1 Packet of Vanilla sugar

1 pinch Salt

1 Egg

1 Egg white

250g Plain flour

1 Tbsp Baking powder

Scraped peel of half a lemon

Beat the butter until foamy. Add the sugar, vanilla sugar, lemon peel and the eggs. Mix the flour, baking powder and salt and, with a mixing spoon, stir it into the mixture.

Allow the pastry to stand for ca. 30 minutes in the refrigerator. Then pass it through the meat grinder with the biscuit attachment ❶ fitted.

Lay the biscuits on a baking tray lined with baking paper.

Bake the biscuits in a pre-heated oven at 180°C for ca. 10-15 minutes until golden brown.